



2004 TEMPERANCE HILL PINOT NOIR

Production: 275 cases

Bottled: September 16th 2005

Release Date: October 2006

Suggested Retail Price: \$60.00

Temperance Hill Vineyard is one of the five single vineyard Pinot noirs produced in 2004. Temperance Hill Vineyard is located in northern Polk County; and was initially planted in the late 1970's. Torii Mor's portion of the vineyard is a steeply sloping west-facing field planted to the Pommard clone and south facing Dijon 777 clone of Pinot noir. The average elevation of the blocks are between 700 and 800 feet, with volcanic Nekia-Ritner soils being dominant.

The 2004 vintage as for 2003, was an interestingly warm year that ultimately led to the production of very rich and higher alcohol wines. Bloom occurred mid June with a normal to low set. A dry hot summer marked by 2 days of heavy rain in late August, reduced the yield when the smaller berries (shot-berries) couldn't handle the excess water and split open, losing valuable tonnage and quality. The dry weather came back allowing the lost berries to dry up and fall off the clusters. The low resulting yields and beautiful fall weather came together to create intensely expressive fruit.

The Temperance Hill Vineyard Pinot Noir, harvested on October 7th at 1.34 tons per acre, was fermented by indigenous yeast in small fermenters. It was punched down three times daily, pressed very gently, and racked to a variety of new (18.18%), one year old (9.09%), 2 year old (54.54%) and used French oak barrels (18.19% neutral). The wine was racked out of barrels at the end of August before bottling mid September.

The 2004 Temperance Hill Vineyard Pinot Noir has the aroma of a cold fire and smoke, with earth notes, moderate dill; a constant for this vineyard, then red cherry fruit notes emerge through the tobacco-like aroma. Sweet red and black cherry flavors fill the mouth, intensifying while displaying the dill note. The texture is sweet, round and soft, providing a rich mouth feel. The wine finishes just as it started, with sweetness and lots of black cherry notes, the aftertaste is long and rich with light oak notes.

Wine data: pH 3.60
 Total acidity (T.A.) .61 gr/100 ml
 Residual sugar (R.S.) .2 gr/100 ml
 Alcohol 14.5%

"Through this Torii Mor, this Earth gate, we step, to make glad the soul, with wine"